

**DEPARTMENT OF FORESTRY AND FIRE PROTECTION**

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**CALIFORNIA STATE FIRE MARSHAL
AUTOMATIC EXTINGUISHING SYSTEMS ADVISORY COMMITTEE
UL 300 WORKING GROUP**

Meeting Date: February 3, 2005

Meeting Location: SFM Headquarters Conference Room
Sacramento, CA

SFM Staff

Ruben Grijalva, State Fire Marshal
Mike Richwine, Division Chief
James Parsegian, Program Coordinator
Yevonne Costa, Program Assistant

Members Present:

Chris Gilbert, Industry
Randy Dysart, Industry
Darrell Harguth, Industry
Darrell Hefley, Industry
Anna-Marie Stouder, California Restaurant Association
James Abrams, President California Hotel and Lodging
Steve Michener, Hood Manufacturer
Steve Lehrke, Insurance Industry, Loss Control Supervisor I
Russell Blair, Supervising Inspector
Tim Ippolito, Deputy Fire Marshal
Kevin Scott, Fire Marshal
Kent Miller, Deputy Fire Marshal
Amber Anderson, Fire Prevention Officer
Greg Mann, Fire Prevention Officer

Members Absent:

Tom Daily, Loss Prevention, Hilton Hotel
David Casey, Chief Fire & Life Safety Officer DSA

Call To Order

State Fire Marshal Ruben Grijalva called the meeting to order at 10:02 a.m.

Introductions

Chief Grijalva welcomed everyone to the meeting and self- introductions were conducted.

Discussion

Chief Grijalva spoke briefly to the committee expressing his reasoning for pulling the emergency UL 300 regulations package. It had previously been decided by the Fire and Life Safety Board to move forward with this package. Chief Grijalva suggested a seven-point approach on how the working group should move forward on this issue. He wants to insure all stakeholders are involved with the development of this regulation package that affects all of California. Chief Grijalva stated he wants the working group to develop criteria to address the requirements to adoption the regulation using the following points:

Define the Problem:

- Restaurants using higher temperature vegetable oil instead of animal fat are at greater risk of danger from fire, making it harder to extinguish with current fire suppression systems.
Manufactures are no longer making replacement parts for old existing systems.
- Lack of good statistical data is an issue in getting the public to see the necessity for this change in fire protection equipment in kitchens. Data available is national and has flaws. Need valid statistical data on number of fires caused by non-compliance.
- Equipment Manufacturers are not making parts for older systems. Systems are not serviced; owner is non-compliant.

Risk to Life and Property:

- Consider a risk approach; non-sprinklered building with deep fat fryer should be priority.
- Make sure all combinations of possible hazards are address, i.e. sprinklered building with deep fat fryer, change in cooking medium without changing equipment etc.

Economic Impact:

- This package will affect approximately 80,000 + restaurants and 4,000 hotels; majority impact on small family operated businesses.
- How will the expense be determined for the stakeholders?
- We need representation from:
 - California Apartment Association
 - Retail Grocers Association
 - California Retailers Association

Enforcement

- Need consistent enforcement at the local level with state guidance
- Retro active application? Define appropriate occupancies. Churches, Recreation Halls, etc. where deep fat fryers are not present? Similar occupancies with large range used for frying?

- Define commercial cooking – definitions from California Hotel and Lodging association.
- How do we apply to portable vendors (fair grounds)
- Refusal to service by company should result in telephone notification to the fire department advising of non-compliance.
- Education
- Review codes and standards

Compliance

- Need reasonable compliance date
- Existing systems must be maintained operational (T-19 CCR., 3.24).

Solutions

- Alternatives discussed were: Remove Emergency Regulations requirement, SFM needs to develop interpretation/policy, reasonable compliance date,

Hoods

- No reference to hood in UL 300 system except reference to installation in accordance w/ NFPA 96. SFM does not adopt that standard requires installation in accordance with the Mechanical Code.
- Cost a concern where contractor requires replacing the hood.
- Information still needed to review regarding certain types hoods such as eyebrow hoods.
- Retain information on Information Bulletin regarding hoods that are properly maintained

Meeting adjourned at 12:30

Next Meeting

February 28, 2005 10:00 a.m. to 2:00 p.m.
SFM Headquarters Conference Room
Sacramento, CA